



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1^{ER} CRU "LES VERGERS" BLANC 2013

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet Premier Cru
- VILLAGE Chassagne-Montrachet
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Chassagne Montrachet, situated to the South of Puligny-Montrachet, is well known for being the last famous appellation of the Côte de Beaune. The parcel "Les Vergers" is located near Saint-Aubin and in the past it was planted with fruit trees. The vines are planted on a very stony hillside with an Easterly exposure, hence they gain a perfect maturity before being harvested.

Wine tasting

- TASTING NOTE The Chassagne-Montrachet 1er Cru « Les Vergers » 2013 has a brilliant colour and aromas of yellow fruits, brioche and vanilla. It is very ample in the mouth with a nice freshness on the finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie - fish - shellfish - goats cheese
- SERVING TEMPERATURE 12-14°

Press review

Chassagne Montrachet 1er Cru "Les Vergers" 2013 - Tim Atkin - January 2015 - 91/100 (UK)

